

ABSTRACT

Method of adding lipid-based inclusions, particularly chocolate, to yogurt are provided. The methods of the present invention comprising the steps of providing a filling, the filling having a pH of less than 4.6; and adding the lipid-based inclusions to the filling. In a preferred embodiment, the lipid-based inclusions are formed by the steps of providing a filling, wherein the filling has a pH of 4.6 or less; chilling the filling to a temperature below the temperature required to crystallize the lipid-based inclusions; providing a lipid-based melt that will form the inclusions when crystallized; injecting the lipid-based melt into the chilled filling; allowing the lipid-based melt to at least partially solidify in the chilled filling; and agitating the mixture of step e to form the lipid-based inclusions in the filling. In accordance with the methods of the present invention, the lipid-based inclusions maintain physical integrity and microbiological stability when the filling is incorporated into yogurt.